



FATTORIA Corzano e Paterno



TERRE DI CORZANO Chianti Docg Biologico

Certification

Organic

Bottles produced

30.000

Varieties

Sangiovese and Canaiolo

Current Vintage

2018

To be consumed

2023

Pairing

Dark ruby color. Aromas of wild cherries, red plums, fresh peonies, appear at first, with pine needles, grilled crimini mushrooms, and bay laurel emerging as the nose evolves over time.

On the palate, a juicy core of red berries and sweet Tuscan herbs, seasoned with refreshing minerality, and framed in ripe silky tannins.

Pair it with grilled meat, pasta with mushrooms and sheep's milk cheeses.

The grapes are hand harvested and fermented separately by variety and vineyard. In the best years, about 5% of the grapes are not destemmed. Fermentation is spontaneous in small 1 ton bins and open fermentors. Maceration varies between 21 and 35 days depending on quality of grapes, vineyard location and soil. During fermentation and maceration extraction is done by gentle plunging and rarely pump overs. Malolactic fermentation partly in wood partly in steel. Aged for about one year in "Botti grandi" with a capacity of 25 and 40 hl and a small part in used barriques and tonneaux.